

JOHN I. BROWN & SONS,

BOSTON AND LONDON.

BROWN'S BRONCHIAL TROCHES, FOR COUGHS AND COLDS.

MRS. WINSLOW'S SOOTHING SYRUP, FOR CHILDREN.

1876.	JAN.	SUNDAY.	MONDAY.	TUESDAY.	WEDNESDAY.	THURSDAY.	FRIDAY.	SATURDAY.	1876.	JULY.	SUNDAY.	MONDAY.	TUESDAY.	WEDNESDAY.	THURSDAY.	FRIDAY.	SATURDAY.	
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JEREMIAH CURTIS & SONS,

NEW YORK AND LONDON.

BREAKFAST AND TEA CAKES.

MRS. BLEECKER'S WAFFLES.

One quart of milk, a little sour if possible; a piece of butter the size of an egg; a piece of lard the same size; four eggs. Mix well with flour enough to make a stiff batter. If the milk is a little sour, enough soda to cover a five cent piece, will be sufficient to raise the waffles; but if it is fresh a teaspoonful of soda must be used; a teaspoon of salt; bake as quickiy as possible.

An Old and Well-tried Remedy. Mrs. Winslow's Soothing SYRUP for children teething, has stood the test of thirty years. Millions of mothers can testify that it is reliable. Relieves the child from pain, softens the gums, regulates the bowels, gives an infant, troubled with colic pains, quiet sleep, and its parents unbroken rest.

ROCK CREAM.

This will be found to be a very ornamental as well as a delicious dish for a supper table. Boil a teacupful of the best rice till quite soft in new milk, sweetened with powdered loaf sugar, and pile it upon a dish. Lay on it, in different places, square lumps of either currant jelly or preserved fruit of any kind; beat up the whites of five eggs to a stiff froth, with a little powdered sugar, and flavor with either orange-flower water or vanilla. Add to this when beaten very stiff, about a tablespoonful of rich cream, and drop it over the rice, giving it the form of a rock of snow.

RUSK.

One pint of milk, one teacup of yeast, mix it thin; when light, add twelve ounces of sugar, ten ounces of butter, four eggs, flour sufficient to make it as stiff as bread. When risen again, mould and spread it on tin.

TO MAKE GOOD RUSK.

Take a piece of bread-dough large enough to fill a quart bowl, one teacup of melted butter, one egg, one teaspoonful of saleratus; knead quite hard, roll out thin, lap it together, roll to the thickness of a thin biscuit, cut out with a biscuit mould, and set it to rise in a warm place. From twenty to thirty minutes will generally be sufficient. Bake them and dry thoroughly through, and you will have an excellent rusk to eat with your coffee. You can make them with hop yeast, and sweeten them, too, if you please. I use milk yeast.

Starting up in Sleep is a Sure Sign of Worm Trouble. There need be no hesitancy in using BROWN'S VERMIFUGE COM-FITS or Worm Lozenges; they will not do any harm, and if there be worms thereabouts, they will destroy them. Worms are the cause of many infantile ailments. Price, 25 cents a box.

BOSTON BROWN BREAD.

One heaping quart rye flour, one heaping quart Indian meal, one heaping quart Graham flour, scanty quart of milk, scanty quart warm water, coffee-cup molasses, one coffee-cup home-made yeast, one teaspoon saleratus, one dessert spoon salt; grease an iron kettle, pour in the mixture, and bake six or seven hours in a slow oven.

Some are Constitutionally subject to Bilious Colic, which is one of the most excruciatingly painful diseases. Such should keep near them, ready for any emergency, BROWN'S HOUSEHOLD PANACEA and Family Liniment. Following directions, the pain will be soon assuaged, and danger avoided. Try it.

MRS. K.'S BROWN BREAD.

One pint Indian meal, two-thirds pint Graham meal, ~~one~~ half cup molasses, a little salt, two or three tablespoons yeast, one pint and one-half cupful additional milk, one teaspoon soda, dissolved in warm water. Mix and steam four hours; then put in a slow oven and brown it.

SUSAN'S RYE DROP CAKES.

One cup Indian meal, one cup rye meal, one-half cup yeast, a little molasses. Let them rise, add a little soda, if sour: a little salt, of course, and bake in a quick oven.

HOP YEAST.

Four large potatoes, or six small ones, two quarts cold water, double handful of hops tied in a coarse muslin bag, four tablespoons flour, two tablespoons sugar. Peel the potatoes, and put them with the hops in the bag into two quarts cold water in a saucepan; cover and boil till the potatoes break apart. Then take them out with a skimmer, leaving the water to boil in. Mash the potatoes fine, and add the flour and sugar; moisten this with the boiling water in which the potatoes were boiled, stirring to a smooth paste. Set it aside to cool; when lukewarm, add four tablespoons lively yeast, and turn into a large open dish to work. Keep it in a warm place, till it ceases to bubble up. It is then ready to bottle for use.

Throat Affections. A Physician writing from Newfane, New York, speaking of the beneficial effects resulting from the use of BROWN'S BRONCHIAL TROCHES, says: "For alleviating that horrid irritation only felt by those who have suffered from any *Bronchial Affection*, and for Hoarseness and Sore Throat too, I am free to confess (though I am an M. D.) they answer all you claim for them." To avoid disappointment, be sure to Obtain the genuine "Brown's Bronchial Troches."

FLANNEL CAKES.

One quart milk, three tablespoons yeast, one teaspoon salt, flour to make a batter. Let it rise over night; in the morning add two well beaten eggs and a tablespoon butter; fry on a griddle.

Thirty Years Experience of an Old Nurse. **MRS. WINSLOW'S SOOTHING SYRUP** is the prescription of one of the best female physicians and nurses in the United States, and has been used for thirty years with never-failing success, by millions of mothers for their children. It relieves the child from pain, cures dysentery and diarrhoea, griping in the bowels, and wind colic. By giving health to the child it rests the mother.

CORN BREAD.

Into a pint of yellow Indian meal pour boiling water enough to wet it; dissolve one-half teaspoon soda in hot water, and add it with two well beaten eggs, one teaspoon salt and a piece of butter the size of an egg; stir well and bake in buttered pans, in a quick oven half an hour.

BUCKWHEAT CAKES.

One quart buckwheat flour, one handful Indian meal, four tablespoons yeast, one teaspoon salt, two tablespoons molasses—not syrup, warm water to make a thin batter. Let them rise over night; if sour in the morning, add soda enough to sweeten the mixture.

POTATO YEAST.—GOOD.

Six potatoes peeled, boiled, and mashed hot, with four tablespoons flour, and two tablespoons sugar, and hot water enough added gradually to moisten the whole; two quarts cold water. When the mixture is lukewarm, add a gill of good yeast, and set aside in an open vessel to ferment; when it has ceased to effervesce, bottle, and keep in a cool place.

HOMINY CROQUETTES.—GOOD.

To a cupful of cold, boiled hominy, add a tablespoon melted butter, and stir it well, adding by degrees a cupful of milk, till all is made into a soft, light paste; add a teaspoon white sugar, and one well beaten egg. Roll into oval balls with floured hands; dip in beaten egg, then rolled cracker-crumbs, and fry in hot lard.

RAISED BATTER CAKES.

Three cups Southern Indian meal, one cup flour, one quart milk, four tablespoons yeast, and one teaspoon salt; mix and set to rise over night; in the morning, add one tablespoon melted butter, and one teaspoon soda dissolved in hot water; fry on a griddle.

CHARLOTTE'S MUFFINS.

One quart flour, three eggs white and yolks beaten separately, three cups milk, a little salt. Beat thoroughly and bake quickly.

Coughs. The administration of Medicinal Preparations in the form of a *Lozenge* is of all modes the most eligible and convenient, more especially as regards a *Cough Remedy*. **BROWN'S BRONCHIAL TROCHES** or Cough Lozenges, allay irritation which induces coughing, giving instant relief in Bronchitis, Hoarseness, Influenza, and Consumptive and Asthmatic complaints.

Sore Throat. Cough, Cold,

And similar troubles, if suffered to progress, result in serious Pulmonary, Bronchial and Asthmatic affections oftentimes incurable. Brown's Bronchial Troches are compounded so as to reach directly the seat of the disease and give almost instant relief.

The TROCHES are offered with the fullest confidence in their efficacy; they have been thoroughly tested, and maintain the good reputation they have justly acquired. For Public Speakers, Singers, Military Officers and those who over-tax the voice, they are useful in relieving an Irritated Throat, and will render articulation easy. To the soldier exposed to sudden changes in the weather they will give prompt relief in Coughs and Colds, and can be carried in the pocket to be taken as occasion requires.

BROWN'S BRONCHIAL TROCHES.

Sudden changes of climate are sources of Pulmonary, Bronchial and Asthmatic affections. Experience having proved that simple remedies often act speedily and certainly when taken in the early stages of the disease, recourse should at once be had to "Brown's Bronchial Troches," or Lozenges. Few are aware of the importance of checking a cough, or "common cold," in its first stage. That which in the beginning would yield to a mild remedy, if neglected, soon attacks the Lungs. Brown's Bronchial Troches, or Cough Lozenges, allay irritation which induces coughing, having a DIRECT influence on the affected parts. As there are imitations, be sure to OBTAIN the *genuine*. Sold by all Dealers in Medicine.

PUDDINGS AND PIES.

SAGO PUDDING.

One quart milk, four tablespoons sago boiled in the milk till soft; set the dish in a kettle of hot water, and let the sago swell gradually. Beat up three eggs, and stir into the cooked milk and sago; vanilla, lemon, or nutmeg, and salt and sugar to taste. Then put in the oven and bake very lightly. Sauce for this, two-thirds cup butter beaten to a cream; stir in sugar till quite thick. To a cup of boiling water, add cornstarch mixed with cold water, till the whole is of the consistency of thin starch; mix this with the sugar and butter, pour one-half over the pudding while warm, and the other half just before serving it.

Many Children Look Pale and even Haggard, simply because they are troubled with worms. Nothing they eat does them much good. They are weary and listless. To remove all this, and restore the bloom to the cheek, use BROWN'S VERMIFUGE COMFITS or Worm Lozenges. They are sure. 25 cents a box.

APPLE MINCE MEAT.

Two pounds apples pared and chopped; three-fourths pound suet, cleaned of strings and powdered; one pound currants; one pound raisins stoned and chopped; one-fourth pound citron cut into strips, two pounds brown sugar, juice and grated rind of one lemon, one tablespoon cinnamon, one table-spoon cloves, one tablespoon allspice and mace; two teaspoons salt, one-half pint good brandy or boiled cider. Pack close in a stone jar, and keep in a cool place for use.

We Sincerely Believe that the Mother who Neglects to provide MRS. WINSLOW'S SOOTHING SYRUP for her suffering child, is depriving the little sufferer of the remedy of all the world best calculated to give it rest and restore it to health. There is not a mother who has ever used it, but what will tell you at once that it will regulate the bowels, and give rest and health to the child.

SARAH'S FLOUR SUET PUDDING.

Three cups flour, one cup suet, one cup molasses, one cup milk, one cup fruit, one-half teaspoon soda, one teaspoon cinnamon, allspice and cloves. steam three hours; sauce.

An Article of True Merit. Brown's Bronchial Troches are the most popular article in this country or Europe for Throat Diseases and Coughs, and this popularity is based upon real merit, which cannot be said of many other preparations in the market which are really but weak imitations of the genuine Troches.

CHILDREN TEETHING

A DOWN TOWN MERCHANT,

Having passed several sleepless nights, disturbed by the agonies and cries of a suffering child, and becoming convinced that MRS. WINSLOW'S SOOTHING SYRUP was just the article needed, procured a supply for the child. On reaching home and acquainting his wife with what he had done, she refused to have it administered to the child, as she was strongly in favor of Homœopathy. That night the child passed in suffering and the parents without sleep. Returning home the day following, the father found the baby still worse, and while contemplating another sleepless night, the mother stepped from the room to attend to some domestic duties, and left the father with the child. During her absence he administered a portion of the Soothing Syrup to the baby, and said nothing. That night all hands slept well, and the little fellow awoke in the morning bright and happy. The mother was delighted with the sudden and wonderful change, and although at first offended at the deception practiced upon her, has continued to use the Syrup, and suffering crying babies and restless nights have disappeared. A single trial of the Syrup never yet failed to relieve the baby, and overcome the prejudices of the mother. Sold by all druggists.

IRISH POTATO PIE.

One pound mashed potato pressed through a cullender, two cups sugar, one-half pound butter beaten together, six eggs well beaten, one lemon, juice and rind, one teaspoon nutmeg, same of mace. Bake without top crust.

Don't Fail to Procure Mrs. Winslow's Soothing Syrup for children teething. It has been used for thirty years with never-failing success by millions of mothers for their children. It corrects acidity of the stomach, relieves wind colic, regulates the bowels, and gives rest, health and comfort to mother and child.

COCOANUT PIE.

One-half pound grated cocoanut, three-fourths pound white sugar, six ounces butter, whites of five eggs, one glass white wine, two tablespoons rose-water—but wine and rose-water may be omitted; one teaspoon nutmeg. Beat butter and sugar well; add the cocoanut with as little beating as possible; then whip in the stiffened whites of the eggs quickly and deftly, and bake in open shells.

PUMPKIN PIE.

One quart stewed pumpkin, strained through a sieve; nine eggs, whites and yolks beaten separately; two quarts milk, one and one-half cup sugar, one teaspoon cinnamon and mace. Beat well and bake without top crust.

APPLE MERINGUE.—DELICIOUS.

Pare, slice, stew and sweeten ripe, juicy apples; mash smooth, and season with nutmeg or lemon-peel; fill a deep pie plate with an undercrust, and bake till done. Then whip whites of three eggs for each pie to a stiff froth, with a little sugar, one tablespoon to an egg; beat till it stands alone, then spread over the pie three-fourths of an inch thick; return to the oven three or four minutes to brown; to be eaten cold. Dried peaches or canned fruit, of any kind, may be used instead of apple.

Simple but Effectual. The Entire Freedom from all Deleterious ingredients render BROWN'S BRONCHIAL TROCHES or Cough and Voice Lozenges, a safe remedy for the most delicate female or youngest child, and has caused them to be held in the highest esteem by Clergymen, Singers, and Public Speakers generally. In Coughs, Irritation of the Throat caused by Cold, or unusual exertion of the vocal organs in speaking in public, or singing, they produce the most beneficial results.

LIGHT PASTE FOR TARTS AND CHEESECAKES.

Beat the white of an egg to a strong froth; then mix it with as much water as will make three-fourths of a pound of fine flour into a very stiff paste; roll it very thin, then lay the third part of half a pound of butter upon it in little bits; dredge it with some flour left out at first, and roll it up tight. Roll it out again, and put the same proportion of butter, and so proceed till all be worked up.

PLAIN CUSTARD PIE.

Four eggs, one quart milk, four tablespoons white sugar ; flavor with nutmeg, or other spice to taste ; Bake without top crust ; the same mixture cooked in a dish set in boiling water, makes a good boiled custard pudding.

Relief and Health to Your Children. Mrs. Winslow's SOOTHING SYRUP for children, relieves the child from pain, invigorates the stomach and bowels, corrects acidity and wind colic.

BAKED POT PIE.

A pan two inches deep needs only an upper and under crust filled with apples ; a deeper pan needs a middle crust ; sprinkle a little allspice and nutmeg, with water enough to cook it ; let it bake an hour, or till the apples are done, and eat with sweetened milk. Dried apples make equally as good a pie, by first stewing them.

ORANGE PIE.

Three eggs, three-fourths cup white sugar, two tablespoons butter, juice and grated rind of one-half an orange, juice and grated rind of one-half a lemon, nutmeg to taste. Beat butter and sugar together well, then beat in the yolks of the eggs, and the orange and lemon ; put into pastry without top crust and bake. When done, spread over them the whites of the eggs, beaten stiff with powdered sugar, return to the oven for a few minutes to brown.

LEMON CREAM PIE.—GOOD.

One teacup powdered sugar, one tablespoon butter, one egg, juice and grated rind of one lemon, one teacup boiling water, one tablespoon cornstarch dissolved in cold water ; stir the cornstarch into the hot water ; add the butter and sugar well beaten together ; when cool, add the lemon and beaten egg. Bake in open tart without top crust.

ECONOMICAL PIE CRUST.

When boiling beef, before you put in vegetables, skim the grease into a dish, and set aside to cool. When cold, scrape off the under side. Take one teacup of melted beef fat, two cups of sour milk, two teaspoonfuls of saleratus ; mix quickly ; flour your board well when you roll it out. Bake in a quick oven, brown it a little, and you will admit it to be better than when shortened with lard.

Brown's Bronchial Troches. From the Medical Director of the General Hospital, Benton Barracks, near St. Louis, March 8, 1862.

"Messrs. John I. Brown & Son, Boston, Mass :—Use of your far-famed and most serviceable '*Troches*' is being made in the hospital of which I have charge, and with very beneficial and decided results in allaying bronchial irritation."

CURRENT AND RASPBERRY TART.

For a tart, line the dish, put sugar and fruit, lay bars across and bake.

Sure to Regulate the Bowels. Mrs. Winslow's Soothing SYRUP is the only thing that mothers can rely upon for their children. It corrects acidity of the stomach, regulates the bowels, and gives rest, health and comfort to mother and child. During the process of teething, its value is incalculable. It softens the gums, reduces inflammation, and allays all pain, thereby giving rest to the child, and comfort to the mother.

CUSTARD PIE WITHOUT EGGS.

Place a quantity of new milk, as much as desired, over a slow fire, and allow it to heat slowly until it boils, taking pains not to scorch it, as that imparts a disagreeable taste. For every quart of milk take four tablespoonfuls of flour, beat it well with cold milk to prevent it from being lumpy, and as soon as the milk boils, pour in the thickening, and stir it well until it boils again; then remove it instantly from the fire. Sweeten to suit the taste, and flavor with nutmeg or cinnamon, and it is ready for use, either cold or hot. Prepare the crust as usual for custard pies, fill them with the above preparation, and bake them an hour in an oven moderately hot. When sufficiently cooked, they will resemble, in appearance, a genuine egg pie, and will scarcely be distinguished by the taste. Custards may be made the same way, and if baked until the whey starts from them, they will be nearly equal to those prepared with eggs. Rice and other puddings may be made without eggs, by boiling and thickening the milk in this way, and if they are well baked, will prove excellent.

FRENCH TAPIOCA CUSTARD.

Five dessert-spoons tapioca, one quart milk, one pint cold water, three eggs, one heaping cup sugar, one teaspoon vanilla, little salt. Soak the tapioca in the water five hours. Let the milk boil (in a farina kettle or in a kettle set into boiling water;) add the tapioca and water, and a little salt. Stir until boiling hot, then add the beaten yolks and sugar. Stir this constantly about five minutes, but do not let it get too thick, or the custard will break. Pour into a bowl, and add the whites of the eggs previously beaten to a stiff froth; stir them in gently. Flavor and set aside in a glass dish till cold. Serve with canned or brandied fruits; it is a very delicious dessert.

A Neglected Cough, Cold, or Sore Throat, which might be checked by a simple remedy, like BROWN'S BRONCHIAL TROCHES, if allowed to progress may terminate seriously. For Bronchitis, Asthma, Catarrh, and Consumptive Coughs, the Troches are used with advantage, giving oftentimes immediate relief. Singers and public speakers will find them also excellent to clear the voice and render articulation wonderfully easy.

RICE PUDDING. GOOD.

One coffee cup rice, two quarts milk, eight tablespoons sugar, one teaspoon salt. Let the rice soak in a pint of the milk two hours. Then add the rest of the ingredients, and bake three or four hours slowly.

BROWN'S BRONCHIAL TROCHES,

CURE

Coughs, Colds, Hoarseness, and Influenza.

CURE

Any Irritation or Soreness of the Throat.

RELIEVE

The Hacking Cough of Consumption.

RELIEVE

Bronchitis, Asthma, and Catarrh

CLEAR

And give Strength to the voice of Singers,

AND ARE

Indispensable to Public Speakers.

SOOTHING

And simple, Children can use them,

AS THEY ASSIST

Expectoration and relieve Hoarseness

A COUGH, A COLD OR SORE THROAT,

Requires immediate attention, as neglect oftentimes results in some incurable lung disease. "*Brown's Bronchial Troches*," are a simple remedy and will almost invariably give immediate relief.

Sold by Druggists throughout the World.

CAKE.

WHITE CAKE.

Three cups of sifted flour, one and one-half cups of sugar, one cup of sweet milk, one egg, two tablespoonfuls of butter, two teaspoonfuls of cream tartar, one teaspoonful of soda, and a little essence of lemon. Beat the butter and sugar to a cream, then add the milk, (in which the soda should be dissolved,) the egg well beaten, and the essence. Mix with the above, two cups of the flour, and lastly, add the third cup in which the cream tartar has been stirred. Then bake in pans or basins in a quick oven.

Thirty Years' Experience of an Old Nurse. Mrs. WINSLOW'S SOOTHING SYRUP is the prescription of one of the best Female Physicians and Nurses in the United States, and has been used for thirty years with never-failing success by millions of mothers and children, from the feeble infant of one week old to the adult. It corrects acidity of the stomach, relieves wind colic, regulates the bowels, and gives rest, health and comfort to mother and child. We believe it to be the Best and Surest Remedy in the World, in all cases of DYSENTERY, and DIARRHOEA IN CHILDREN, whether arising from Teething or from any other cause. Full directions for using will accompany each bottle. None Genuine unless the fac-simile of CURTIS & PERKINS, is on the outside wrapper. Sold by all Medicine Dealers.

COOKIES.

One cup of sugar, half cup of butter, half cup buttermilk, one teaspoonful of saleratus, nutmeg.

GINGER COOKIES.

One cup of sugar, one cup of molasses, one cup of butter, one cup of boiling water, one tablespoonful of ginger, one tablespoonful of saleratus. Bake while warm.

Do not let your Prejudice Stand Between your Suffering child and the relief that will be absolutely sure to follow the use of MRS. WINSLOW'S SOOTHING SYRUP. It corrects acidity of the stomach, relieves wind colic, regulates the bowels, softens the gums, gives rest to the mother and health to the child.

MOLASSES GINGER CAKE.

A teacupful of molasses, a teacup half full of sour cream, a teaspoonful of saleratus, a tablespoonful of ginger, and flour enough to make a batter. Bake quick, in a tin dish, buttered.

PORK CAKE.

Half pound raw pork, chopped fine; half pound raisins, stoned and chopped, one cup sugar, one cup molasses, cinnamon, cloves and allspice. Flour to make a batter.

Brown's Bronchial Troches, when allowed to Dissolve in the mouth, have a *direct* influence to the affected parts; the soothing effect to the mucous lining of the windpipe allays Pulmonary irritation and gives relief in Coughs, Colds, and the various Throat Affections to which public speakers and singers are liable.

CHEAP CAKE.

One cup of sugar, one egg, one cup of buttermilk, one-half cup of shortening, one teaspoon saleratus, a little nutmeg and salt; stir in flour thin.

SOFT GINGERBREAD.

One cup of molasses, one cup of warm water, one teaspoon of ginger, one teaspoon of saleratus, four tablespoons of melted butter; stir flour in very thin.

CAKE.

One pound of butter, ten eggs, one pound of brown sugar, one pound of flour, two pounds of currants, one-half pound of citron, nutmeg and cinnamon. Beat the butter to a cream, then add the sugar, and beat them together. Beat the whites and yolks separately, rub half the flour into the currants, mix all together, and bake in a moderate oven about four hours.

MOTHER'S SPONGE CAKE.

Mix well two cups of flour, one cup of sugar, one-half cup of milk, two cups, previously well beaten, one teaspoonful of cream of tartar, and one-half teaspoonful of soda; flavor to suit the taste.

COOKIES.

One cup of butter, three cups of sugar, one-half cup of cream, three eggs, one teaspoonful of saleratus; flavor to taste: knead in sufficient flour to roll out.

COUGHS, HOARSENESS,

And the various Throat Affections to which Public Speakers, Military Officers, and Singers are liable, relieved by **BROWN'S BRONCHIAL TROCHES**. Having a *direct* influence to the affected parts, they allay Pulmonary irritation. The freedom from all deleterious ingredients render **BROWN'S BRONCHIAL TROCHES** a safe remedy for the most delicate female, or youngest child, and has caused them to be held in the highest esteem by Clergymen, Singers, and Public Speakers generally.

RICH CAKE.

One pound of sugar, one-half pound of butter, four eggs, one cup of cream, one pound of flour, one pound of raisins, nutmeg and cinnamon.

FRENCH CAKE.

Three cups of flour, two of sugar, one of milk, four eggs, and one-half cup of butter, two teaspoons of cream of tartar, one of soda dissolved in the milk. Put the cream of tartar into the flour, beat the yolks and whites separately; stir well the butter, before you add the soda, then get it in the oven as quick as you can. This will make two square tins full.

Are You Disturbed at Night? and Broken of Rest, by a child suffering and crying with the pain of cutting teeth? If so, go at once and get a bottle of MRS. WINSLOW'S SOOTHING SYRUP. It will relieve the little sufferer immediately. It cures wind colic, and regulates the bowels.

ROLL JELLY CAKE.

Four eggs, one cup of sugar, one cup of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, pinch of salt. This will make two cakes. Spread thin on long tins. As soon as baked, turn from the tins; flavor your jelly, and spread over the cake, and roll it up immediately. This will not break in rolling, if there is not too much flour in, it will keep some time, and is acknowledged by all who try it to be the best they ever saw.

MADAM B.'S MOLASSES GINGERBREAD.

One pint of milk, one-half pound of butter; warm it so as to have the butter melt; two tablespoons of saleratus, one pint of molasses, four tablespoons ginger, caraway, if you like; stir in as much flour as you conveniently can with a spoon.

IMPERIAL CAKE.—VERY NICE.

One pound of flour, one pound of sugar, one pound of butter, one pound raisins stoned and chopped, one-half pound blanched almonds, one-fourth pound of citron, eight eggs, two wine glasses wine, mace.

More People, Adults and Children, are Troubled with worms, than would be supposed by those who are not physicians. A poor appetite to-day, and a ravenous one to-morrow, often result from these pests, whose existence is never dreamed of. Eat BROWN'S VERMIFUGE COMFITS or Worm Lozenges, and if the cause be worms, you will be cured. 25 cents a box.

AMANDA S.'S RAILROAD CAKE.

One cup of flour, one cup of sugar, three eggs, three teaspoons of melted butter, one teaspoon of cream of tartar. Then beat well together. When ready to put into the oven, add two teaspoons of milk, with one-half teaspoon of saleratus.

Throat Diseases. We would call attention to **Brown's BRONCHIAL TROCHES**. We have found them efficient in all irritation in the Throat and Bronchia, and would commend them to the attention of Public Speakers and others troubled with affections of the Throat. They are also an excellent remedy for Hoarseness resulting from cold.

CREAM CAKES.

One-half pound of butter, three-fourths of a pound of flour, one pint of water. Boil your butter and water together, and while boiling stir in the flour; then let it cool and add ten eggs, the whites beaten separately: half a teaspoonful of soda; grease your pan well, drop a large spoonful, leaving space enough for them to rise. Bake about forty-five minutes in a moderate oven.

MIXTURE FOR FILLING THE CREAM CAKES.

Two cups sugar, one cup flour, one quart milk, four eggs. Boil the milk, beat the eggs, sugar, and flour together, and stir into the milk while boiling till the mixture is thickened. Flavor with essence of lemon; let it cool, and then fill your cakes.

BOILED JELLY CAKE.

Five eggs, two cups of sugar, two cups of flour, two teaspoonfuls Royal Baking Powder, sifted with the flour, two tablespoonfuls water. Bake in four jelly-pans. Have ready for each a cloth a little larger than the cake, thickly sprinkled with powdered sugar, on which turn the cake while hot. Spread with jelly, and, beginning at one end, roll up, pushing it with the cloth, which may be wrapped around the roll to preserve the moisture of the cake.

BREAD CAKE.

Two cups risen dough, two cups white sugar, one cup butter beaten to a cream with the sugar, three eggs, one teaspoon soda dissolved in hot water, two tablespoons sweet milk or cream, one-half pound currants or chopped raisins, one teaspoon nutmeg, one teaspoon cloves. After all is well mixed beat five minutes, and put in pans to rise twenty minutes; then bake one-half hour, or till done.

The Stomach is the Citadel of Life, and when Attacked should be protected by BROWN'S HOUSEHOLD PANACEA and Family Liniment. It drives away pain, warms the patient, and a delightful calm succeeds. It is an indispensable family medicine, costing but little, and always sure. Sold everywhere.

HICKORY NUT CAKE.

One pound sugar, one-half pound butter, one teacup milk, one teaspoon soda, salt, lemon-juice and four eggs. Crack hickory nuts, pick out and break up the meats, and stir in with one-fourth pound chopped raisins, and one-fourth pound currants. Bake in buttered pans in a quick oven.

FOR SEA SICKNESS,

BROWN'S HOUSEHOLD PANACEA and Family Liniment, is a preventive. Every one going abroad, should go provided with a quantity of it, and thus escape the retchings and deadliness of this malady. The most delicate stomach retains it, and is strengthened by it. Druggists sell it.

FOR CUTS,

Wrap up the wound in the blood, and wet the bandage thoroughly with BROWN'S HOUSEHOLD PANACEA and Family Liniment. For chills and Fever, it has proved very efficacious. It quickens the blood and invigorates the whole system. No mistake about it. For internal and external use. Sold by all druggists.

FOR BRUISES.

If any one should unfortunately suffer from a bruise, the most certain relief from the pain, and the speediest remedy for the removal of evil results, is BROWN'S HOUSEHOLD PANACEA and Family Liniment. It sets the blood in active circulation, the coagulation is broken up, and discoloration removed. Sold Everywhere.

KEEP OLD FRIENDS.

Why have we cutters and grinders in our mouths? That our food may be thoroughly chewed. To keep these teeth then, is a prime necessity, and nothing is better for this purpose, than BROWN'S CAMPHORATED SAPONACEOUS DENTIFRICE, which cleanses the mouth, strengthens the teeth and preserves them. 25 cents a bottle.

TRUE WISDOM.

Many people bolt their food, much to their injury. People bolt their food because their teeth are tender. Eat slowly, chew well, and use BROWN'S CAMPHORATED SAPONACEOUS DENTIFRICE after each meal, and the teeth will become healthy, and can perform their important work in digestion. 25 cents a bottle.

COMMON SENSE.

Gums often become spongy, or detached from the necks of the teeth. Use BROWN'S CAMPHORATED SAPONACEOUS DENTIFRICE: it will invigorate the gums, neutralize the acids which corrode the teeth. Every lady, desirous of white teeth, and a sweet breath should buy a bottle of this dentifrice at once. Sold by all druggists. 25 cents a bottle. 16

WORM LOZENGES.

Tread on a worm and it will turn, is true, but no more so than give a worm a dose of BROWN'S VERMIFUGE COMFITS or Worm Lozenges, and they will turn over and die. It is better they should, than that the mother's idol should pine away and suffer; so feed the child on Lozenges, and send the worms out of the system. 25 cents a box.

AN OLD KING,

They call him Herod, was said to be eaten up by worms. There are many here and now, who are almost in the same plight as the king.—Herod had no Worm Lozenges, but we have BROWN'S VERMIFUGE COMFITS or Worm Lozenges, which do the work of destruction to the satisfaction of every one but the worms. 25 cents a box.

ASK YOUR DRUGGIST

What is the best punisher of worms, and the easiest taken, and he will reply, BROWN'S VERMIFUGE COMFITS or Worm Lozenges. Every one engaged in selling drugs knows this fact. For children and even adults, who are sometimes troubled with worms, these comfits are just the thing. Sold by all druggists. 25 cents a box.

TARTAR.

BROWN'S CAMPHORATED SAPONACEOUS DENTIFRICE, removes the tartar from the necks of the teeth. Tartar will surely destroy the teeth. "An ounce of prevention is worth a pound of cure," especially in the teeth. This Dentifrice is tried and its simplicity gives efficiency to it. 25 cents a bottle.

A BAD BREATH.

Some people allow themselves to become objects of pity to their friends, because of their offensive breath and decaying teeth. All such should use BROWN'S CAMPHORATED SAPONACEOUS DENTIFRICE, which purifies the secretions of the mouth, prevents tender teeth, and bestows comfort and beauty. 25 cents a bottle.

USEFUL ADVICE.

The Best Tooth Powder is BROWN'S CAMPHORATED SAPONACEOUS DENTIFRICE. It has been extensively used and always with happy results. It hardens the enamel, cleanses away the tartar, neutralizes the injurious acids, and is most agreeable to the taste. All druggists sell it. 25 cents a bottle.

SIDE-DISHES, RELISHES, ETC.

LAMB STEWED WITH PEAS.

Cut the scrag or breast of lamb in pieces, and put in a stewpan, with just water enough to cover it. Cover the pan and let it simmer or stew for twenty minutes. Take off the scum, add a tablespoon salt and a quart of shelled peas. Cover the stewpan, and let them stew for half an hour. Mix a tablespoon of flour with a quarter pound butter and stir with the stew. Let it simmer for ten minutes. Serve with new potatoes boiled: add a little mace and pepper, if you like these flavors.

FRIED OYSTERS.

Dry the oysters in a clean towel; then dip in beaten egg, and then in rolled cracker crumbs; fry about five minutes in lard or beef drippings. Butter is apt to be oily, and lard is better for frying them in.

During the Process of Teething, every Mother should give her child MRS. WINSLOW'S SOOTHING SYRUP. It relieves the child from pain, softens the gums, cures wind colic, and sure to regulate the bowels. Gives rest to the mother, and relief and health to the child.

SAUSAGE MEAT.

Six pounds lean fresh pork, three pounds fat fresh pork, twelve teaspoons powdered sage, six teaspoons black pepper, six teaspoons salt, two teaspoons powdered mace, two teaspoons powdered cloves, one grated nutmeg. Chop the meat fine; mix the seasoning in with your hands, and pack down in stone jars, pouring a layer of melted lard on top. This is to keep nicely. When you want to use it, take enough for a meal, form into small cakes and fry; their own fat will fry them; do not put any other grease in the pan.

BARBECUED HAM.

Cut your raw ham in slices; soak in scalding water for half an hour; then lay the slices flat in a frying pan, pepper each and spread on each one-fourth teaspoon of made mustard. Pour in vinegar in proportion of half a teaspoonful to a slice; fry quickly, turning often. When done, take out and serve on a dish; add to the gravy, half a glass of wine, and a teaspoon sugar, boil up once, and pour over the meat.

VEAL COLLOPS.

Cut veal from the leg or other lean part into pieces the size of an oyster. Have a seasoning of pepper, salt and a little mace mixed, rub some over each piece; then dip in egg, then into cracker-crumbs, and fry as you do oysters. They both look and taste like oysters.

CLAM CHOWDER.

Butter a deep tin basin, put in a layer of grated bread-crumbs or cracker-crumbs; sprinkle in pepper and bits of butter; then put in a double layer of clams, and season with pepper and butter another layer of crumbs, then of clams, and finish with bread-crumbs, or a layer of soaked cracker; add a cup of milk or water; turn a plate over the basin and bake three-fourths of an hour. To fifty clams, one-half pound soda biscuit, and one-fourth pound of butter, is the right proportion.

Never fail to keep a box of Brown's Vermifuge Comfits or Worm Lozenges in the house, and when Johnny or Mary droops a little, or picks his or her nose, or has a bad breath, give him or her one, and watch the result. If they have worms out they will and must come; for the two don't keep company together. 25 cents a box.

CLAM FRITTERS.

Fifty small or twenty-five large clams; dry them in a napkin. If large, cut them in two; put a pint bowl of flour into a basin, add two well beaten eggs, one-half pint milk, and nearly as much of the clam liquor; beat the batter till free from lumps, then stir in the clams. Put lard or beef drippings into a frying pan, heat it to boiling, then drop in the clam batter by the spoonful. Fry brown on one side, then turn and fry on the other.

VEAL SOUP WITH MACARONI.

Three pounds veal, knuckle or scrag, with the bones broken, and meat cut off, three quarts water, one-fourth pound macaroni. Boil the meat in the water alone, till reduced to shreds, three hours at least. Cook the macaroni, broken into inch pieces, in water, in a vessel by itself, till tender. Add a little butter to the macaroni, just as it is done; strain the meat out of its soup; season to taste; put in the macaroni and the water it was cooked in. Let it boil up once and serve.

For an Irritated Throat, Cough or Cold, Brown's Bronchial TROCHES are offered with the fullest confidence in their efficacy. They have been thoroughly tested, and maintain the good reputation they have justly acquired. *As there are imitations, be sure to OBTAIN the genuine.*

CODFISH AND POTATO STEW.

Soak, boil, and pick the fish to bits, add an equal quantity of mashed potatoes, a large tablespoon of butter, and same of milk, so as to make the mixture soft. Put it into a skillet, and add a little boiling water to keep it from burning. Turn and toss till it is smoking hot, but not dry; season with pepper and parsley to taste.

SOFT CRABS.

Scald the crabs, take off the claws and spongy part and sand; wipe them dry, broil or fry them, add a little butter, pepper and salt when you serve.

VEAL CAKES.

Three-fourths pound lean veal, one-half pound suet, half the rind of a lemon grated, mace, pepper and salt, and a little white onion; chop the veal suet and onion fine; mix together, and make into small cakes and fry.

GREEN CORN SOUP.—EXCELLEN.

Cut the corn off the cob; put into a stewpan with a quart or more of sweet milk, a teaspoon salt; let it boil gently for half an hour; add a bit of butter the size of an egg; pepper to taste. A blade of mace may be added, if one likes that flavor.

FARMERS' PORK AND APPLE PIE.

Line a tin basin with pastry; nearly fill it with tart, quartered apples; spice with pepper, and cover with thin slices of salt pork. Put a paste on top, and bake an hour in a moderate oven.

STEWED SWEETBREADS.

Parboil till tender; put them in a stewpan with water or milk; work a little butter and flour together; add with salt and parsley chopped, and a little pepper. Stew a few minutes and serve—about twenty.

BAKED MACARONI.

Break half a pound of macaroni into pieces half an inch long, and put into a saucepan of boiling water with a little salt; stew twenty minutes till soft, but not broken. Drain, and put a layer in the bottom of a deep and well buttered dish. Grate some cheese over this, and scatter bits of butter on it. Then put in more macaroni, add cheese and butter again, and so proceed till the dish is full; add a few spoonfuls of milk, and be sure to have a layer of macaroni on top of the dish: put into the oven and bake half an hour; serve in the dish it is baked in.

LOBSTER CROQUETTES.—NICE.

Chop the meat of a well-boiled lobster fine; add pepper, salt and powdered mace; mix with this one-fourth as much bread crumbs as you have meat; with two tablespoons melted butter, form into pointed balls. Roll these in beaten egg, then in cracker-crumbs, and fry in butter or lard. Lard is preferable, as oiling less.

POTAGE A LA REINE, OR QUEEN'S SOUP.

1st. Make a good, rich chicken broth. 2d. Roast a tender chicken in buttered paper, in such a way that it will not be colored. 3d. Boil some rice, and then cook it with a part of the broth. 4th. Take the meat of the chicken, except one of the wings, bruise or chop it very fine; add to it the rice and a little of the broth; pass the whole through a sieve or bolting cloth. 5th. When about to serve, warm it without letting it boil. Season with salt according to taste; add a little thick cream and fresh butter. 6th. Cut in pieces the chicken remaining; put it in a soup tureen, and then pour over it the soup. Be sure the soup is neither too thick nor too thin.

MUTTON PIE.

Cut steaks from a loin of mutton, beat them, and remove some of the fat; season it well, and put a little water at the bottom of the dish. Cover the whole with a pretty thick paste, and bake it.

BROWN'S VERMIFUGE COMFITS, OR WORM LOZENGES.

Much Sickness, undoubtedly, with Children and Adults, attributed to other causes, is occasioned by worms. The "VERMIFUGE COMFITS," although effectual in destroying worms, can do no possible injury to the most delicate child. This valuable combination has been successfully used by physicians, and found to be safe and sure in eradicating worms, so hurtful to children.

Children having worms require immediate attention, as neglect of the trouble often causes prolonged sickness.

SYMPTOMS OF WORMS IN CHILDREN.

The symptoms of Worms are quite obscure, except an intolerable itching within the anus, which generally indicates Pin-Worms. In Children Worms are indicated by paleness, itching of the nose, grinding of the teeth and starting in sleep, irregular appetite, bad breath, swelled upper lip, picking of the nose, hard swelled stomach, and one cheek constantly flushed. The combination of ingredients used in making **BROWN'S VERMIFUGE COMFITS**, is such as to give the best possible effect with safety.

MESSRS. JOHN I. BROWN & SONS,

As I have used your "WORM COMFITS" in my practice for two years past with always good success, I have no hesitation in recommending them as a very superior preparation for the purpose for which they are intended. As I am aware THEY DO NOT CONTAIN ANY MERCURY or other injurious substances, I consider them perfectly safe to administer even in the most delicate cases.

ALVAH HOBBS, M.D.

Boston, Jan. 27, 1864.

CHILDREN OFTEN LOOK PALE AND SICK from no other cause than having worms in the stomach. Brown's Vermifuge Comfits will destroy Worms without injury to the child, being perfectly WHITE, and free from all coloring or other injurious ingredients usually used in worm preparations.

All orders should be addressed to

CURTIS & BROWN,
No. 217 Fulton Street, New York.

SOLD BY DRUGGISTS, CHEMISTS, AND DEALERS IN MEDICINES.

If the Baby is Cutting Teeth, use that Old and Well-tried remedy, *MRS. W. N. SLOAN'S INFANT SYRUP*, which gently sedates the process, and is sure to soothe the bowels. It relieves the child from pain, corrects acidity and wind-colic, and by giving the infant quiet natural sleep, gives rest to the mother.

A GOOD SALAD.

A correspondent of *The Gardener's Chronicle* says:—"Here is a salad that will delight those who eat cucumber with bread and cheese: Take a tomato, not over-ripe, and cut it into slices, as you would a cucumber; take a small onion, and cut it up as fine as you can; sprinkle it over the tomato slices, add salt, pepper and vinegar at discretion, and you will have a salad which, as a relish, puts the cucumber to shame.

COLD BOILED BEEF.

Melt about three ounces butter, over a slow fire, into a tablespoonful of flour, and when they have simmered a little, add some chopped onion, and a dessert spoonful of shred parsley. When the whole is browned, season with pepper, and add half or three-fourths of a pint of good stock or gravy; mince the meat finely, put it in with the rest, and let it heat gradually; when near boiling, thicken with a small tablespoonful of flour, and just before serving, add a tablespoonful of catsup.

VEAL CROQUETTES.

Take very finely minced veal, moisten it with cream and a beaten egg; season with salt, sweet marjorum and a little pounded mace; form into small cones either by hand or in a wine glass; crumb the outside and fry, or else set into the oven and bake, basting frequently.

POTATO BALLS.

Four large mealy potatoes, cold; mash them in a basin with two ounces of clarified fresh butter, a pinch of salt, a very little cayenne, a tablespoonful of milk or cream, and the beaten yolk of one egg; rub it together in a mortar for five minutes, shape mixture into balls the size of a walnut—cover them with an egg well beaten, and the finest sifted bread-crumbs; fry them in boiling butter, lard, or bacon-fat—not dripping.

WATERCRESS SALAD.

Watercresses, as a salad, are best served simply with a sauce of lemon juice and olive oil poured over them in a salad bowl; but, if preferred, may be served with the addition of a little grated horse-radish, sliced leeks, and sliced hard-boiled eggs.

Public Speakers and Singers will find Brown's Bronchial TROCHES beneficial in clearing the voice before speaking or singing, and relieving the throat after any unusual exertion of the vocal organs, having a peculiar adaptation to affections which disturb the organs of speech. For Coughs and Colds the Troches are effectual.

MISCELLANEOUS.

TO REMOVE SPOTS FROM SILK.

It is said that spots may be removed from silks by pouring a few drops of spirits of turpentine on the soiled parts. The spirit, on exhaling, takes off with it the oil that causes the spots; and grease may be extracted by scraping French chalk and putting on the soiled part, and then holding it near the fire or over a warm iron. The grease, by this process melts, and the French chalk absorbs it. Brush or rub off the chalk, and if the stain is not effectually removed, repeat the operation, if necessary. Ink cannot be removed from a light silk without applying chemicals that are apt to injure the texture and color of the silk.

Brown's Bronchial Troches, for Pulmonary and Asthmatic Disorders, have proved their efficacy by a test of many years, and have received testimonials from eminent men who have used them. Those who are suffering from Coughs, Colds, Hoarseness, Sore Throat, etc., should try **THE TROCHES**, a simple remedy which is in almost every case effectual.

SCARLET FEVER AND SMALL POX.

Dr. W. Fields, of Wilmington, Del., says:—Having much experience in the cure of scarlet fever and small pox of the most malignant type, I would thank you, for the sake of humanity, to publish a recipe, which, if faithfully carried out, will cure forty-five cases out of every fifty, without calling on a physician:

Scarlet Fever.—For adults, give one tablespoonful of brewer's yeast in three tablespoonfuls of sweetened water, three times a day; and if the throat is much swollen, gargle with the yeast, and apply the yeast to the throat as a poultice, mixed with Indian meal. Use plenty of catnip tea, to keep the eruption out on the skin for several days.

Small Pox.—Use the above doses of yeast three times a day, and milk diet throughout the disease. Nearly every case can be cured without leaving a pock mark.

BED-BUG POISON.

One ounce of quicksilver beat up with the whites of two eggs, and put on with a feather, is the cleanest and surest method of destroying bed-bugs. What remains should be thrown away, as it is exceedingly poisonous.

The Best and Surest Remedy in the World for all Diseases with which children are afflicted during the process of teething, is MRS. WINSLOW'S SOOTHING SYRUP. It not only relieves the child from pain, but invigorates the stomach and bowels, cures wind colic, and by giving quiet sleep to the child, gives rest to the mother.

Never-Failing Success. *Mrs. Winslow's Soothing Syrup* is a certain remedy for all diseases with which children are afflicted during the process of teething. It has stood the test of thirty years. Never known to fail. Gives rest to the mother and relief to the child. Cures wind colic and regulates the bowels.

TO KILL WEEDS.

Take one pound flour of sulphur and ten of quicklime, boil them in an iron vessel with water: let the liquor settle, draw off the clear part, dilute it according to circumstances, and with it water alleys and pavements where weeds are growing. They will not re-appear for several years after this treatment, which is successfully practiced in Europe.

TO MAKE WASHING EASY.

Take one-half pound of hard soap, cut fine and dissolved, one-half pound of soda; dissolve each by itself, and when so done, put them together and boil, adding one teacupful of strained lime-water. Put this in to boil the clothes. Boil them twenty minutes. This will serve several boilers full. The clothes must be previously soaked, and soap rubbed on the stained spots. You can wash the finest material with this; and colored clothes boiled in this will not fade.

MAKING HARD WATER SOFT.

Put cold water to about four quarts of good, hard wood ashes and bring to a boil; then add more cold water, and let it settle; pour this off, and add still more cold water to the ashes; the result should be about a pail of good lye, which strain and pour into a barrel of water; let it stand over night, when there will be found a deposit in the bottom of the barrel, which should not be disturbed in dipping off the water. This water will be found to make a suds as readily as rain water, if it does not, there is not sufficient lye, and does not injure the clothes in the least: if the lye is too strong, it may make the hands sore, but that will be the only evil result.

A Slight Cold, Coughs. Few are aware of the Importance of checking a Cough or "SLIGHT COLD," in its first stage; that which in the beginning would yield to a mild remedy, if neglected, soon attacks the lungs. *BROWN'S BRONCHIAL TROCHES* give sure and almost immediate relief. *The Troches* have proved their efficacy by a test of many years, and have received testimonials from eminent men who have used them.

TO MAKE TOUGH BEEF TENDER.

To those who have worn down their teeth masticating poor, old, tough cow beef, we will say that carbonate of soda will be found a remedy for the evil. Cut your steaks the day before using into slices about two inches thick, rub them over with a small quantity of soda, wash off next morning, cut it into suitable thicknesses, and cook to notion. the same process will answer for fowls, legs of mutton, etc. Try it, all who love delicious, tender dishes of meat.

THE MOTHER'S MISSION.

A great emperor once asked one of his noble subjects what would secure his country the first place among the nations of the earth. The nobleman's grand reply was, "Good mothers!" Now, what constitutes a good mother? The answer is conclusive: she who, regarding the future welfare of her child, seeks every available means that may offer to promote a sound physical development, to the end that her offspring may not be deficient in any single faculty with which nature has endowed it. In infancy there is no period which is more likely to affect the future disposition of the child than that of teething, producing, as it does, fretfulness, moroseness of mind, &c., which, if not checked, will manifest itself in after days.

MRS. WINSLOW'S SOOTHING SYRUP is unquestionably one of the greatest remedial agents in existence, both for the prevention and cure of the alarming symptoms which so often manifest themselves during the teething period; such as griping in the bowels, wind-colic, convulsions, &c. It is also the best and surest remedy in the world in all cases of dysentery and diarrhœa in children, whether arising from teething, or from any other cause.

A BEAUTIFUL SIMILE.

"The poor wren, the most diminutive of birds, will fight for the young ones in her nest against the owl" -and so will the doting mother fight against those fell diseases which threaten for a while to despoil her of the object of her love. Trying and critical indeed is the teething period, but relief is afforded by the timely use of MRS. WINSLOW'S SOOTHING SYRUP. All who have ever used it, are delighted with its operations, and speak in terms of commendation of its magical effects. It greatly facilitates the process of teething, by softening the gums and reducing all inflammation. It will allay all pain and spasmodic action, and is sure to regulate the bowels. Mothers may depend upon it.

Physicians say that almost every Child is Troubled more or less by worms. They seem to be the cause of many. But since the introduction of BROWN'S VERMIFUGE COMFITS or Worm Lozenges, there is no necessity for their annoying presence. Inquire of your Druggist, and he will tell you they are the best. 25 cents a box.

RESTORING DAMAGED VELVET.

The *Moniteur de la Santé* publishes the following method of restoring velvet to its original condition. It is well known that when velvet has been wet, not only its appearance is spoiled, but it becomes hard and knotty. To restore its original softness, it must be heated by being put on the wrong side, and then held over a very hot iron, care being taken not to let it touch the latter. In a short time the velvet becomes, as if wet, new again. The theory of this is very simple. The heat of the iron evaporates the water through the tissue, and forces the vapor out at the upper side; this vapor, passing between the different fibres, separates those which adhere together in hard bunches. If the velvet were heated after damping, an exactly opposite result would be obtained. It is, therefore, necessary that the substance should not come in contact with the heated iron.

WHEREVER THESE RECEIPT BOOKS ARE DISTRIBUTED,
MRS. WINSLOW'S SOOTHING SYRUP.

BROWN'S BRONCHIAL TROCHES.

BROWN'S VERMIFUGE COMFITS.

BROWN'S HOUSEHOLD PANACEA and Family Liniment, and

BROWN'S Camphorated Saponaceous DENTIFRICE,

Will be found in some store in the vicinity.

TO TAKE INK STAINS OUT OF MAHOGANY.

Put a few drops of spirits of nitre in a teaspoonful of water, touch the spot with a feather dipped in the mixture, and on the ink disappearing, rub it over immediately with a rag wetted in cold water, or there will be a white mark, which will not be easily effaced.

HOW TO FATTEN TURKEYS.

Feed them generously with Indian corn and potatoes, or what is better, with corn meal, mixed up with skim milk, and fed to them fresh; vary this with carrots and purple-topped turnips. Turkeys will fatten soon in this way. The hen will fatten easier, and is more tender than the cock. Turkeys lose about one-third in dressing; that is, a turkey that will weigh fifteen pounds alive, will weigh ten pounds when dressed. Where one is favorably located for raising turkeys, and is near a good market, the raising of them pays well.

Colds and Coughs. Sudden Changes of Climate are Sources of Pulmonary and Bronchial affections. Experience having proved that simple remedies act speedily when taken in the early stage of disease, take at once BROWN'S BRONCHIAL TROCHES, let the Cold, Cough, or Irritation of the Throat be ever so slight, as by this precaution a more serious attack may be warded off.

If Life and Health can be Estimated by dollars and cents, **MRS. WINSLOW'S SOOTHING SYRUP**, for all the diseases with which children are afflicted, is worth its weight in gold. It relieves the child from pain, invigorates the stomach and bowels, cures wind colic, and carries the infant safely through the critical period of teething.

TO MAKE YELLOW BUTTER IN WINTER.

Put in yolks of eggs just before the butter comes, near the termination of the churning. This has been repeatedly tried, and makes very fine sweet butter. It is kept by many as a great secret, but its great value requires publicity.

SAMP MAKING.

Take a jack-plane, put one end in a milk pan or half bushel, with the face up; take an ear of corn in the right hand, holding the plane with the left, and in five minutes you can prepare samp enough for a meal, of the best kind, free from all grit or dirt.

A FEW HINTS FOR HARD TIMES.

Ruta Bagas, grated and prepared as you do cabbage, make an excellent substitute for that article.

Pumpkin pies can be made without milk, by using water instead, and we think they are as good as when made of milk.

Custards can also be made with water, instead of milk, that will pass very well; also puddings, as the baked Indian pudding, by the addition of a little piece of butter.

BOILING POTATOES.

Not one housekeeper out of ten knows how to boil potatoes properly. Here is an Irish method, one of the best we know of. Clean wash the potatoes and leave the skin on; then bring the water to a boil and throw them in. As soon as boiled soft enough for a fork to be easily thrust through them, dash some cold water into the pot, let the potatoes remain two minutes, and then pour off the water. This done, half remove the pot lid, and let the potatoes remain over a slow fire till the steam is evaporated; then peel and set them on the table in an *open* dish. Potatoes of a good kind, thus cooked, will always be sweet, dry and mealy. A covered dish is bad for potatoes, as it keeps the steam in, and makes them soft and watery.

TO CLEAN HAIR BRUSHES.

Melt a piece of common soda in hot water, and put it in a large basin, and when nearly cold, dip your brush in, with the back upward (do not let the water get over the back); shake it in the water till it becomes clean, then pour cold water over the back; take it out of the water, shake as dry as you can, and then let it dry in the air without any rubbing with a cloth, which spoils the bristles.

Brown's Household Panacea and Family Liniment, which has wrought such wonders, is a purely vegetable preparation. It cures Cramp in the limbs and stomach, Rheumatism, Dysentery, Tooth-ache, Sore Throat, Bilious Colic, Cholera, Colds, Burns, and all kindred maladies.

PICKLES, PRESERVES, &c.

WATERMELON PRESERVES.

Cut a watermelon in two, take out all the soft inside, leaving only the firm white rind, scrape off the green outside, and cut into any fancy shape you choose, hearts, squares, crescents, or the like. Boil these bits in water enough to cover them, with fresh lemon skins to color them yellow. When the pieces are tender, take them out in dishes to cool. Make a syrup of a pound of sugar and teacup of water to each pound of melon. When the sugar is dissolved and hot, put in the melon, and let them boil till clear. Put in slices of lemon to flavor. When the melon looks transparent take out with a skimmer, and boil the syrup down till thick, then pour over the fruit previously put into jars.

Cure for Cough or Cold. As soon as there is the Slightest uneasiness of the Chest, with difficulty of breathing, or indications of Cough; take during the day a few **BROWN'S BRONCHIAL TROCHES**. Containing demulcent ingredients, they allay Pulmonary Irritation. Military Officers and Soldiers should have them in readiness upon the first appearance of a Cold or Cough.

TO CAN PEACHES, PEARS AND APRICOTS.

As you peel, halve and seed them, drop them into cold water to prevent discoloration. Prepare your syrup in the proportion of one pound of white sugar to a quart of water; place your syrup on the fire, let it boil five minutes, then put in your fruit. Let it remain in the hot syrup until it is thoroughly heated through, then fill your pans with the hot fruit; then pour on the syrup. Screw them up immediately, each one as you fill, as firmly as you can with the hands, and as they cool off apply the wrench. This we call a very simple process. We have followed the above receipt for years, and have never lost a jar. We use the glass jar with a Japanned cover, and a rubber ring around its edge. Great care is necessary to can fruit with neatness and success. To be successful, a careful observance of the following rules is all that is required:—1. The fruit used should be fresh and perfectly sound, and free from spot or blemish. 2. Be sure your fruit is heated through and through. 3. Have your jars filled with hot water to warm them; pour out the water, and dip the boiling fruit rapidly into the jar, until brimful. Then pour on the hot syrup. Screw up immediately, and the work is done.

The Poor Little Sufferer will be Immediately Relieved by using MRS. WINSLOWS SOOTHING SYRUP for children teething. It softens the gums, reduces inflammation, cures wind colic, allays all pain, and gives the child quiet, natural sleep, from which it awakes invigorated and refreshed.

TO PRESERVE CURRANTS.

To ten pounds currants, seven pounds sugar, take the stems from seven pounds currants, and press the juice from the other three pounds. When the sugar is made into a hot syrup, put in currants and boil until thick and rich.

PRESERVED QUINCES.

Pare, quarter and core them, saving skins and cores. Put the quinces over the fire with just water enough to cover them, and simmer till soft, but do not let them cook till they break. Take out the fruit and spread on dishes to cool; add the parings and cores to the water in which the quinces were boiled, and stew it an hour; then strain through a jelly-bag, and to each pint of this liquor, allow a pound of sugar. Boil and skim this, then put in the fruit, and boil fifteen minutes. Take all off the fire, and let it stand in a deep dish twenty-four hours. Then drain off the syrup, and let it boil, put in the quinces and boil fifteen minutes. Take out the fruit again and spread on dishes; boil the syrup down to a jelly nearly. Put the fruit into jars two-thirds full, and cover with the syrup. The quinces will be a fine deep red color.

RIPE TOMATO PRESERVE.

Seven pounds round yellow tomatoes peeled, seven pounds sugar and juice of three lemons; let them stand together over night. Drain off the syrup and boil it, skimming well; then put in the tomatoes and boil gently twenty minutes. Take out the fruit with a skimmer, and spread on dishes. Boil the syrup down till it thickens, adding, just before you take it off the fire, the juice of the lemons. Put the fruit into jars and fill up with the hot syrup. When cold, seal up.

BROWN'S HOUSEHOLD PANACEA,

AND FAMILY LINIMENT,

Is the Best Remedy in the World for the following Complaints, Viz.

Cramp in the Limbs and Stomach,	Pain in the Stomach, Bowels or Side,
Rheumatism in all its forms,	Bilious Colic,
Neuralgia,	Cholera,
Dysentery,	Colds,
Fresh Wounds,	Chapped Hands,
Tooth Ache,	Burns,
Sore Throat,	Spinal Complaints,
Sprains and Bruises,	Chills and Fever.

Purely Vegetable and All-healing.

FOR INTERNAL AND EXTERNAL USE.

Prepared by CURTIS & BROWN,

No. 217 Fulton Street, New York.

We Regard Mrs. Winslow's Soothing Syrup as Invaluable for the purposes for which it is designed, and would have it if its price were double what it now is. We shall do all in our power to introduce it among our friends and acquaintances.—[Henry A. Hitchcock, Sturbridge, Mass.] It relieves the child from pain, softens the gums, reduces inflammation, cures wind colic, and sure to regulate the bowels; gives rest and health to the child, and comforts the mother.

TOMATO CATSUP.

Wash and drain two bushels of fair, ripe tomatoes; cut out the stem and any imperfect spot; put the fruit into a kettle, giving each one a squeeze to break the skin as you throw them in (a brass kettle, scoured perfectly bright, is the best, as being less likely to burn on the bottom than the porcelain kettle.) Cut up twelve ripe bell-peppers and as many onions, and put with the tomatoes. Set the kettle over the fire and let the fruit cook two hours, stirring often from the bottom to prevent the tomatoes sticking or burning. Then strain through a wire sieve, or better still a patent scoop and sieve combined, made of tin, with a crank or handle to turn the paddle, which easily presses the juice and meat through the strainer at the bottom, leaving seeds and skins inside. When strained, add one and one-half pint of salt, a quart of vinegar, three tablespoonfuls of ground cinnamon, three of black pepper, two of cloves, two of allspice, two of mace, and one of ginger. Boil slowly twelve hours. Of course it cannot be finished in one day, but at night must be emptied from the kettle into large wooden or earthen bowls, covered over closely, and left to stand till morning. The brass kettle should be well cleaned and dried as soon as emptied, that no verdigris may form in or around it, and to be all ready for use the next day. In the morning, put the catsup into the kettle again, and boil slowly all day, or till as thick as rich cream, so that no clear liquid will rise to the top. Stir often from the bottom; as it thickens, it will stick to the bottom if not carefully stirred, and scorch very easily. That will spoil the whole. It is well to turn a plate down on the bottom of the kettle, it will not burn so readily. People differ so in their ideas of seasoning—some like food very fiery and highly seasoned, while others like very little—that it is not possible to give the exact amount of spices. We have given a medium quantity which, by tasting, can be varied to suit your own taste. When cooked sufficiently, the catsup should be put into strong bottles tightly corked and tied down. Very little danger of bursting the bottles or forcing the cork out. None that we have ever tried have done so. In hot weather, if kept too damp, it may sour; but we have now some made last summer as good as the new.

For Throat Diseases and Affections of the Chest, Brown's BRONCHIAL TROCHES, or Cough Lozenges, are of great value. In Coughs, Irritation of the Throat, caused by Cold, or Unusual Exertion of the vocal organs, in speaking in public, or singing, they produce the most beneficial results. The Troches have proved their efficacy.

Keep your Mouth Clear. Nothing conduces more to the preservation of the teeth than cleanliness. The Hindoos never have decayed teeth, because they clean them after every meal. The best preparation for this purpose is BROWN'S CAMPHORATED SAPONACEOUS DENTIFRICE. Sold by all druggists, 25 cents a bottle.

RECEIPT FOR CURRANT WINE.

Currants, four pounds; sugar, three pounds; water, one gallon. Place the currants, stems and all, in a tub, and mash them well; add the water, set in a cool place, and stir occasionally. Continue the stirring for three days, then drain the liquor through a sieve, squeeze the pulp in a cloth, add the sugar, (stirring until it is all dissolved,) and put into a barrel or cask, which should stand in a dry, cool cellar. When fermentation is over, bung up tight, and leave all winter. Rack off in spring before second fermentation, and bottle after second fermentation.

BRANDIED PEACHES OR PEARS.

Four pounds sugar, four pounds fruit, one pint best white brandy. Make a syrup of the sugar, with water enough to dissolve it. When this boils, put in the fruit peeled, and let it boil five minutes. Remove the fruit carefully; boil the syrup well till it thickens; then add the brandy, take the kettle from the fire immediately, and pour the hot syrup over the fruit previously put into jars.

PRESERVED FIGS, FRESH ONES.

The weight of ripe figs in sugar; peel of one lemon and juice of two, a little ginger. Let the figs soak in cold water twelve hours; then simmer in water till tender, and take out and lay on a sieve to drain. To each pound of sugar add a teacup of cold water; boil and skim till clear, put in the figs and simmer ten minutes. Take out the figs and spread them in the sun. Add lemons and ginger to the syrup, and boil till thick, then put in the figs, and boil fifteen minutes more, then take them out and put into jars three-fourths full, and fill up with the boiling syrup.

Much Sickness, undoubtedly, with Children, Attributed to other causes, is occasioned by Worms. BROWN'S VERMIFUGE COMFITS or Worm Lozenges, although effectual in destroying worms, can do no possible injury to the most delicate child. This valuable combination has been successfully used by physicians, and found to be absolutely sure in eradicating worms, so hurtful to children. Sold by all druggists. 25 cents a box.

PEACH MARMALADE.

Peel, stone and cut up ripe peaches into small bits. Take three-fourths pound sugar for each pound of fruit, and one teacup water to each pound of sugar. Set it over the fire, and when it boils skim it clear. Then put in the peaches; let them boil quite fast, stir and mash them till the whole is a thick jellied mass; then put into glass jars or tumblers.

As a Family Liniment, Brown's Household Panacea and Family Liniment is invaluable. Immediate relief will follow its use in all cases of pain in the stomach, bowels, or side; rheumatism, colic, colds, sprains, and bruises. For internal and external use.

STRAWBERRY PRESERVE.

One pound sugar to each pound fruit; to each pound sugar allow a tea-cup of water. Put this into a kettle over a gentle fire, and stir till dissolved. When boiling hot, put in your berries. Let them cook gently till you find, by cutting open a berry, that it has the same color all through—then they are done. Take them out with a skimmer, and spread on flat dishes to cool; boil the syrup until quite thick. Put your fruit into jars, and pour the syrup when nearly cold over it. Some think seven pounds of sugar to ten of fruit enough.

TO PICKLE PLUMS LIKE OLIVES.

Make a pickle of vinegar, mustard seed, and a little salt; heat it boiling hot, and pour over green plums before they begin to turn or ripen; let them remain one night, then drain off the vinegar, heat it again and pour over the plums. Plums may be gathered before the stone is formed, and pickled the same way.

ALMACKS.

Take four dozen ripe plums, and split them; two dozen apples and two dozen pears, peeled and cored. Stew all together without water. When well blended, take out the plum stones, and stir in three pounds sugar. Boil gently, stirring often for one hour. Then spread on flat dishes, and dry either in the sun, or in a cool oven. When nearly dry, mark it in square cakes.

TOMATO JAM.

Take ripe tomatoes, peel and take out all the seeds; put into a preserving kettle with one-half pound sugar to each pound prepared tomato; boil two lemons soft, and pound them fine. Take out the pips, and add to the tomato; boil slowly, mashing to a smooth mass. When smooth and thick put in jars or tumblers.

Children who Pick their Noses, are most generally afflicted with worms. How they get into their little stomachs, it may be difficult to know but it is easy to get them out by using **BROWN'S VERMIFUGE COMFITS** or **Worm Lozenges**. They are pleasant to take: children like them, but the worms don't. 25 cents a b. x.

MRS. C.'S PEACH PICKLES.

Take ripe clingstone peaches, remove the down from them with a stiff brush. To a gallon of good, hot vinegar, add four pounds brown sugar; boil and skim it till clear. Stick five or six whole cloves into each peach, pour the vinegar hot over them, cover the vessel, and set in a cool place for eight or ten days, then drain off the vinegar, boil and skim it again, and pour hot a second time over the peaches. When they are cold, put them into jars, for use. Freestone peaches will do as well as the clingstone variety.